



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

MICHAEL A. BATZLER  
BATZLER'S TRACKSIDE INN  
8762 N GRANVILLE RD  
MILWAUKEE, WI

**6/20/2011**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	Frozen meats thawing on the clean drainboard. To prevent contamination do not store food items on the clean drain board; this must remain clean and sanitized at all times.	6/20/2011
3-501.17	The following items are not date marked: 1. Cooked ground beef 2. Cole slaw 3. Ham 4. Clam chowder Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	7/4/2011
3-501.18	Tuna salad has exceeded the expiration date of 05-21-11. Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.	6/20/2011

### Notes:

1. Do not thaw foods out at room temperature. Thaw foods in the refrigerator (no prep sink on premise).

On 6/20/2011, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature